

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1779

Washington, D. C.

May 14, 1960

N.C.A. Opposes Any Change in Overtime Exemptions; Labor Committee Action on Wage-Hour Is Indicated

The N.C.A. has filed a statement with the House Subcommittee on Labor Standards in opposition to any provisions of current proposals to curtail the canning overtime exemptions contained in Sections 7(b)(3), 7(c), and 13(b)(4) of the Fair Labor Standards Act.

N.C.A. pointed out in its statement, filed with the Subcommittee May 11, that Congress had never intended to bring seasonal industries under the overtime pay provisions of the Act. The N.C.A. asserted that it would be unwise to do so.

The 40-hour maximum workweek was written into the wage-hour law to spread employment and to establish a year-round workweek for as many employees as possible. However, the theory of spreading work by requiring the payment of penalty overtime was founded on the assumption that two basic conditions existed: (1) employers can control working hours and spread production evenly over all the weeks of the year, and (2) labor capable of doing the work is in plentiful supply and is available on a year-round basis.

"These two conditions, fundamental to the application of penalty overtime, plainly do not exist throughout the canning industry," the N.C.A. stated. "It goes without saying that canning operations can be carried on only when the raw product is available. Despite every effort that has been made by canners to mechanize their operations, no way has yet been found to account for and control the natural conditions that determine when fruits, vegetables and fish will be available for processing."

The N.C.A. pointed out that because of the uncertainties of nature canning plants often must operate around the clock in order to handle all of the available raw product, if the product is to be packed without waste or loss of quality.

Also, it was pointed out that canning plants are typically located in rural areas, near to the raw product, where surplus labor is seldom available.

The removal of the canning exemptions and the application of penalty overtime to the canning industry would have only harmful effects on every interested group, including employees, raw product suppliers, and consumers, it was asserted.

It has been announced that the Senate Committee on Labor and Public Welfare, of which Senator Hill (Ala.) is chairman, will meet in executive session May 23 to begin con-

sideration of the Kennedy bill, S.1046, and other proposals to amend the wage-hour law. The Committee plans to meet daily, when possible, with a view to reporting a wage-hour bill to the Senate.

The House Subcommittee on Labor Standards, under Representative Landrum (Ga.) has scheduled its final public hearings on wage-hour legislation for May 18 and 19, and has announced that it seeks to approve a bill by May 26 for consideration by the full House Committee on Education and Labor.

Schedule and Program of Meetings of Board of Directors, Administrative Council, and Committees

WEDNESDAY, MAY 18

- 9:30 a.m.—Meeting of Consumer Service Committee, Dining Conference Room, N.C.A.
- 10 a.m.—Meeting of Raw Products Committee, Library, N.C.A.
- 2 p.m.—Meeting of Convention Program Committee, Gorrell Room, N.C.A.
- 2 p.m.—Meeting of Consumer and Trade Relations Committee, Conference Room, N.C.A.

THURSDAY, MAY 19

- 9 a.m.—Meeting of Administrative Council, Conference Room, N.C.A.

BOARD OF DIRECTORS MEETING

- 12:30 p.m.—Luncheon Meeting of Board of Directors, Administrative Council, State Secretaries, and N.C.A. guests, Federal Room, Statler-Hilton Hotel
- Presiding: Milan D. Smith, President, N.C.A.
- Address: R. T. Compton, Vice President of Government Relations Division, National Association of Manufacturers

- Report of the Legislative Committee—John C. Hemingway, Chairman
- Appointment of Nominating Committee to fill vacancies on the Executive Committee

- The Labeling Story—a staff presentation in six parts: history, legal requirements, marketing implications, and the work of the N.C.A. in fostering the descriptive labeling program

FRIDAY, MAY 20

BOARD OF DIRECTORS MEETING

- 9:30 a.m.—Executive Session of the Board of Directors, Congressional Room, Statler-Hilton Hotel
- Presiding: Milan D. Smith, President, N.C.A.
- Report of Nominating Committee and Election of members to the Executive Committee
- Report on Association Finances—Norman Sorensen, Chairman, Finance Committee
- Recommendations of the Administrative Council, Labeling Committee, and other committees
- Recommendation for 1962 Convention site; Report of the Convention Program Committee on plans for 1961 Convention
- Report on the N.C.A. Protective Screen Program—Dr. C. H. Mahoney, Dr. H. L. Stier, and Dr. Ira I. Somers
- Report on recent Supreme Court decisions—H. Thomas Austern, Chief Counsel, N.C.A.
- C.A.T.R. School Project—Mrs. Jean Schoonover and Saul Schor, D-A-Y

Information Letter Schedule

Because of the annual spring meetings of the N.C.A. Board of Directors and Administrative Council, May 19-20, publication of the next issue of the INFORMATION LETTER will be delayed until May 25. That issue will report the meetings in detail.

Labor Dept. Recommends Minimum Wage in Agriculture

Secretary Mitchell on May 10 released a study by a research and development group in the U. S. Department of Labor which shows that a federal minimum wage for hired farm workers is "both feasible and desirable."

The Secretary stated that the study clearly demonstrates that a minimum wage in agriculture would substantially benefit farm workers and the agricultural economy, without serious adverse effects, if its coverage and wage rate levels are set within appropriate limits.

"Improvements can be achieved by applying the minimum wage only to larger farms, which, although they constitute a small percentage of farm employers, hire a substantial portion of the hired farm workers in the United States," Secretary Mitchell stated.

Among the minimum wage bills now before Congress is one, S.1085 (Senator McNamara of Mich.), which would establish a statutory minimum wage for employees on farm enterprises which used more than 2,244 man-days of hired farm labor during the preceding calendar year.

Regardless of the coverage which might be established, the report states, a minimum wage for a substantial proportion of the hired farm labor force might have the effects of improving wage levels throughout the farm economy and of raising the productivity level at which farm labor is used. Also, it was said, "some hardships are expected when a minimum wage is put into effect."

As to the level at which a federal minimum wage in agriculture might be set, the report states that the key information needed for such a decision is "information on the wage distribution in the low-wage sectors of the market," and that this must be combined with the judgment of public officials and students of wages, labor markets, and the farm economy.

Following a review of wage data in different geographic regions, the report says that "a minimum wage of 50 cents an hour would appear to involve a substantial impact on the low-wage area of agriculture which throughout most of the year represents nearly 45 percent of the total employment of hired farm labor."

A 50 cent minimum in agriculture in the South would have about the same impact as did the \$1.00 minimum in 1956, it was stated.

The report notes that "the application of an overtime provision in agriculture does not promise significant results" in furthering the basic purpose of such a provision. Also, it was said, "the workweek standard is not well suited to agriculture."

With respect to the area of production, the report states, in part:

"Applying a minimum wage to the 165,000 employees now exempt under the area of production exemption would affect a substantial number of workers, in close proximity, in many areas, to exempt farm workers on small farms, whose wages would be influenced by the force of the resulting labor market comparisons. Because of this, it would be advantageous to consider the area of production question in connection with application of a minimum wage to farm workers."

Secretary Mitchell said that he hopes the Labor Department study will be a basis for consideration of specific legislation by the next Congress.

Apricot, Sweet Cherry Crops Up from Short 1959 Output

May 1 conditions in California pointed to larger crops of sweet cherries and apricots than were produced there last year, but a smaller crop of plums, according to the Crop Reporting Board of USDA.

APRICOTS

Production of California apricots is forecast at 230,000 tons, 10 percent larger than last year and 30 percent above average. Weather was favorable during bloom and there was a good set of fruit in most districts.

SWEET CHERRIES

California's prospective sweet cherry crop is estimated from May 1 conditions at 33,000 tons, nearly 2½ times last year's short crop but still only 12 percent above average. A good set of Bings is reported in most districts but Royal Annes are relatively light. Production of Royal Annes is expected to total 12,000 tons, more than double last year's output of 5,100 tons.

Condition of sweet cherries in Oregon was reported at above average but below that of the last two seasons. In Washington the condition of sweet cherries was below last year but slightly above average. Prospects for sweet cherries in Colorado were reported near a complete failure.

PLUMS

The California plum crop is forecast at 80,000 tons, 14 percent below last year but equal to the 10-year average.

Canners Statistical Handbook

The 1960 edition of the *Canners Statistical Handbook* was mailed this week to N.C.A. members.

The handbook contains 194 pages of key statistical data on canned fruits, vegetables, juices, baby foods, and fish. For each product, the handbook contains data on annual supply, canners' shipments, military and other government agency purchases, exports, imports, per capita consumption, percentage distribution of the pack by states, container size and style, distributor and canner stocks, wholesale and retail price indexes, raw product utilization, raw product acreage and production, raw product yield per acre, and raw product season average price received by growers.

In addition to these data for each product, the handbook contains general industry statistics on employment, wages and productivity, work injuries, number and liabilities of failures, financial ratios, U. S. production and consumption by product groups, foreign production of canned foods, and other general industry data.

The handbook is printed on 8½ x 11" loose-leaf pages for insertion in a standard three-ring binder, thereby making it possible to furnish members with individual pages for certain products or certain specific industry data in which they are especially interested. Distribution of the handbook will be limited to N.C.A. members.

A supply of specially-printed three-ring binders for the handbook will be provided members, until the supply is exhausted, at a cost of \$1.50 each.

Mexican Farm Labor Program

The House Agriculture Committee on May 12 approved a new bill, H.R. 12176, to amend and extend the Mexican farm labor program, and ordered the bill reported to the House.

The bill would extend P.L. 78 for two years—through June 30, 1963—and would clarify the intent of Congress that nothing in P.L. 78 or in the Wagner-Peyser Act of 1933 "shall be construed to confer any authority upon the Secretary of Labor to regulate the wages, hours, perquisites, or other conditions of employment of domestic farmworkers."

USDA Appropriations

The House on May 11 passed and sent to the Senate the bill, H.R. 12117, making appropriations for USDA for the fiscal year 1961.

As reported by the House Appropriations Committee, the bill provided \$1,294,647,500 for regular activities of the Department, \$7.5 million more than was appropriated for the current fiscal year but \$46.8 million below the amount requested by the Administration.

However, on a technicality the House eliminated all funds for AMS marketing services and regulatory activities, including poultry inspection. The Senate is expected to restore this item in the bill.

Specific items in the bill include:

AGRICULTURAL RESEARCH SERVICE

Research—\$950,000 for establishment of four soil and water conservation research facilities; \$250,000 for expanded research on chemicals and biological measures to reduce or avoid hazards from pesticide residues; \$700,000 for additional utilization research; and \$125,000 to increase research at existing soil and water conservation research facilities.

Meat inspection—\$21,562,000, permitting continuation of inspection at the present level of operation.

AGRICULTURAL MARKETING SERVICE

Crop reporting—\$750,000 to initiate a long-range program to improve crop and livestock estimating services; and \$50,000 to provide for estimating services in Hawaii and Alaska.

Poultry inspection—\$10,796,000 had been recommended, an increase of \$500,000.

School lunch program—\$110,000,000 in appropriations and \$45,000,000 to be transferred from Section 32. The direct appropriation is the same as for the current fiscal year, and the Section 32 authorization compares with \$43,657,248 actually used this year.

FOREIGN AGRICULTURAL SERVICE

Foreign currency program—\$14,621,000 for the purchase of foreign currencies for purposes of market development and participation in agricultural and horticultural exhibitions under P.L. 480.

The House Appropriations Committee pointed out in its report, as it has done in recent years, that most of the programs of the USDA "are of direct benefit to every citizen of the United States and should not be considered to be exclusively for the benefit of the farmer."

House Appropriations Group Criticizes Cranberry Situation

The House Appropriations Committee has criticized the handling of the cranberry situation last November, and has recommended that "if such action becomes necessary in the future, it is to be hoped that the industry affected can be protected and only those who may have violated regulations will be penalized."

The Committee devoted a portion of its report on the USDA appropriations bill to a discussion of "The Cranberry Incident." It stated that damage to the entire cranberry industry would not have developed had the situation been handled properly at the outset.

In other sections of its report on the appropriations bill, the Committee stated that each dollar of farm income produces \$7 of income throughout the economy; and that, in addition to the \$6 million now being spent annually by USDA for research on insecticides on insects and chemicals used in sprays and pesticides, the U. S. chemical companies are spending an additional \$25 to \$30 million annually for similar research.

Following are excerpts from the Committee's statement on "The Cranberry Incident":

The situation which developed last fall with respect to the misuse of chemicals on cranberries and caponettes on a relatively small percentage of total production points up a serious problem facing Agriculture with respect to the use of pesticides and sprays. From the standpoint of public health it should be recognized that many such chemicals are necessary to protect food. Failure to use insecticides could result in the production of foodstuffs even more harmful to human health than those heretofore condemned. Also, pesticides and sprays must be used by farmers to produce the high quality and low cost foods which the consumers of the United States are demanding. Further, the use of sprays is necessary to prevent sizable economic losses to the nation from pest and disease damage to crops.

The development of more effective insecticides is one of the reasons why only 12 percent of the people in this country are able to feed the other 88 percent—a situation which has never before existed in the history of the world. * * *

Subsequent to the regular hearings on the 1961 Budget, the White House announced that the Department of Agriculture would make indemnity payments of around \$10 million to cranberry growers who sustained losses on good and wholesome berries harvested in 1959 because the market for good berries had been destroyed as the result of the unfortunate method of handling contaminated berries,

which totaled less than one percent of the total crop. As a result of this precipitous action, cranberry sales of good berries were cut by two-thirds during the last holiday season. It is estimated that there will be a carry-over of cranberries of nearly one million barrels of such wholesome berries into the next season, nearly a full year's crop. * * *

In the opinion of the majority of the members of the Committee, this entire situation was uncalled for and most unfortunate. It is believed that this damage to an important industry of the nation would not have developed, had it been handled properly at the outset. Such damage can be and should be avoided in the future. If such action becomes necessary in the future, it is to be hoped that the industry affected can be protected and only those who may have violated regulations will be penalized.

Further, it is expected that responsible officials of the two departments—Agriculture and Health, Education, and Welfare—will work together with private interests so that they can all share in the responsibility of establishing and announcing standards to be followed in the use of chemicals for agricultural purposes.

USDA Establishes Packers and Stockyards Division

A Packers and Stockyards Division will be established in the Agricultural Marketing Service of USDA, effective July 1, to handle the Department's responsibilities and functions under the Packers and Stockyards Act as amended in 1958.

In announcing this, Secretary Benson named Howard J. Doggett, a rancher from Montana, who is currently the Agricultural Attache in Belgium, to be Director of the new Division.

The Packers and Stockyards Act was amended in 1958 to bring under USDA regulation all livestock transactions in interstate commerce. According to USDA, this has meant the posting of about 2,500 public livestock markets and auction yards and the eventual registration of some 25,000 livestock dealers.

The Act also requires investigation and regulatory functions dealing with unfair, deceptive, discriminatory, or monopolistic practices on the part of packers.

USDA said that marketing service programs for livestock products will continue to be administered by the Livestock Division of the AMS.

Study of Shrimp Imports

The U. S. Tariff Commission has completed an investigation of shrimp imports and their effect on the domestic shrimp industry, and has reported to Congress that it was unable to recommend a tariff on shrimp. Shrimp in all forms is imported free of duty.

The investigation was made under Section 332 of the Tariff Act at the direction of the House Ways and Means Committee, which sought the Tariff Commission's view on whether the domestic shrimp industry is suffering injury or is threatened by injury as the result of imports; and, if so, what tariff treatment is necessary to remedy or prevent injury.

The Tariff Commission split on whether it has authority in such fact-finding studies to recommend import restrictions such as tariffs, even when requested by Congress to do so. Four members of the Commission again denied such authority and two members again asserted it. But both the majority and minority reports said that the Commission did not have time, in the 90 days allowed for the study, to collect the data which might be the basis for a finding of injury with respect to each segment of the industry.

The two-man minority on the Commission stated that "the domestic shrimp industry is definitely in distress" and that the greatly increased imports of shrimp may well have contributed to that distress in substantial measure.

Shrimp imports have risen steadily since the 1930's and from 40.2 million pounds in 1950 to a record high of 106.6 million pounds in 1959. Imports of canned shrimp comprise a very small part of the total. The Tariff Commission said that there has been no discernible trend in total consumption of canned shrimp during the past decade.

Certain Juices Exempted from Connecticut Sales Tax

The State of Connecticut has ruled that only natural fruit or vegetable juices or their concentrates or natural concentrated fruit or vegetable juices reconstituted to their original state are exempt from the state sales and use tax, which is 3 percent at the retail level.

The ruling was announced May 2 in Sales and Use Tax Information Bulletin No. 38, the text of which follows:

SALES AND USE TAX INFORMATION BULLETIN NUMBER 38

Fruit and Vegetable Juices, Concentrates, Extracts, Beverages and Drinks

Ref: Section 12-412 (m), General Statutes of Connecticut, 1958 Revision, Regulation 4 (amended)—Paragraph 2

(a) FRUIT AND VEGETABLE JUICES

The following products for human consumption are included in food products and, therefore, exempt from tax under Paragraph 2(a), Regulation 4, provided the specific requirements set forth are met.

Natural fruit or vegetable juices or their concentrates or natural concentrated fruit or vegetable juices recon-

stituted to their original state, whether any of the foregoing natural juices are frozen or unfrozen, in any physical form, dehydrated, powdered, granulated, sweetened or unsweetened, seasoned with salt or spice or unseasoned, and which may be called "Juice" without the word "drink," "ade" or "beverage" preceding or following "Juice" under Connecticut or Federal Statutes.

(b) BEVERAGES AND DRINKS

Food products do not include, and the tax accordingly applies under the provisions of Regulation 4, Paragraph 2(b) to sales of the following:

Beverages and drinks whether carbonated or not, such as soda water, ginger ale, colas and cola drinks, lemonade, limeade, orangeade, orange juice drinks, fruit drinks, ades, root beer, or any and all preparations commonly referred to as "soft drinks," "drinks" or "beverages" of whatsoever kind, whether in liquid or non-liquid form, frozen or unfrozen, dehydrated, aerated, powdered, granulated, sweetened, or unsweetened, including their concentrates and extracts.

(c) GENERAL CONSIDERATIONS:

1. No liquid, powdered, dehydrated, aerated, granulated, frozen or otherwise processed fruit or vegetable derivatives, products extract or concentrate other than true fruit and vegetable juices, their concentrates, natural concentrated fruit or vegetable juices reconstituted to their original state as defined in (a) above shall be considered food products for human consumption exempt from tax.

2. All "juice drinks" and "ades" in any physical form whatsoever are deemed beverages and taxable under the provisions of Paragraph (b) above and Regulation 4, Paragraph 2(b). If the word "drink," "ade," "beverage" precedes, or follows the name, or if such word appears on the label, or such word is required in the description of contents under the provisions of the Federal Food, Drug, and Cosmetic Act or regulations issued pursuant to said Act, the item is a beverage and subject to tax.

3. Notwithstanding any provisions herein, all items listed as taxable under Paragraph 2(b), Regulation 4, are and shall remain taxable. Change in name, nomenclature or description shall not in and of itself remove an item from the taxable category. If Federal or State Statutes, Regulations, or judicial or administrative determinations require the addition of the words "ade" or "drink" or "beverage" to the label, either in the title or in the analysis or description of contents or a product, said product shall ipso facto be deemed a beverage or drink and taxable.

MSSA Requirements for Pineapple, Blackberries

Tentative requirements for canned pineapple and canned blackberries from the 1960 crop to meet the needs of the armed services have been announced by the Military Subsistence Supply Agency.

Procurement will be made by the Oakland Region MSSA, 2155 Webster St., Alameda, Calif.

Item	Grade	Can Size	Quantity (pounds)	Quantity (cases)
Pineapple, crushed	A or B	24/2½	1,200,000	26,667
		6/10	3,400,000	83,333
Pineapple, whole sliced	A or B	24/2	1,600,000	83,333
		6/10	6,100,000	160,617
Pineapple chunks or tidbits	A or B	24/2½	718,000	15,956
		6/10	1,680,000	40,741
Pineapple juice	A, unsweetened	12/No. 3 cyl.	19,800,000	513,158
Blackberries	A or B	6/10	549,000	14,212
		24/308	265,000	11,042

Better Homes and Gardens

Myrna Johnson, foods and equipment editor, and foods staff included a wide variety of canned foods in a seven-page food article, "Big cookout for little money," in the May issue of *Better Homes and Gardens* magazine.

Cookout suggestions are included in sections "These burgers are way out!", "These dogs are really in!", "Stews—long on flavor, low on cost," "Partners for barbecue meats," "Thick steaks

for little wampum," and "Bargain barbecues for the crowd."

Canned foods included in the recipes are catsup, hot catsup, chili sauce, tomatoes, tomato rice soup, onions, cream style corn, okra, limas, anchovy paste, peach halves, luncheon meat, ham, pork and beans, ripe olives, pimiento, mushrooms, jellied cranberry sauce, tomato sauce, and kidney beans.

The article is attractively illustrated with four color photographs.

FDA Publishes Proposal on a Juice Drink

The FDA has published in the *Federal Register* of May 6 a petition proposing the adoption of a definition and standard of identity for canned pineapple-grapefruit juice drink. Following is the text of the FDA notice:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Food and Drug Administration

[21 CFR Part 27]

CANNED FRUITS AND CANNED FRUIT JUICES

CANNED PINEAPPLE-GRAPEFRUIT JUICE DRINK; DEFINITION AND STANDARD OF IDENTITY

Notice is hereby given that a petition proposing the adoption of a definition and standard of identity for canned pineapple-grapefruit juice drink has been filed by the following interested canners:

California Packing Corporation, San Francisco, Calif.

Hawaiian Pineapple Company, San Jose, Calif.

Gerber Products Company, Fremont, Mich.

Pursuant to the provisions of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended, 70 Stat. 919, 72 Stat. 948; 21 U.S.C. 341, 371), and in accordance with the authority delegated to him by the Secretary of Health, Education, and Welfare (22 F.R. 1045, 23 F.R. 9500), the Commissioner of Food and Drugs invites all interested persons to submit their views in writing regarding the proposal of the above-named petitioners as published in this notice. Views and comments should be submitted in quintuplicate, addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, Health, Education, and Welfare Building, 330 Independence Avenue SW., Washington 25, D. C., and should be submitted prior to the thirtieth day following

the date of publication of this notice in the *Federal Register*.

It is proposed that the following definition and standard of identity be adopted:

§27.104 Canned pineapple-grapefruit juice drink; identity; label statement of optional ingredients.

(a) Canned pineapple-grapefruit juice drink is the food prepared from the fruit juice ingredients specified in paragraph (b) of this section, water, and one or more of the optional sweetening ingredients specified in paragraph (e) of this section. Such food has a viscosity such that it gives a reading of not more than 29.9 seconds when tested according to the method described in the Journal of the Association of Official Agricultural Chemists, May 1959, pages 411-416, inclusive, under the title "Consistency Measurement of Fruit Nectars and Fruit Juice Products," by Frank C. Lamb and Lawrence D. Lewis. Such food may also contain one or more of the optional ingredients specified in paragraph (d) of this section. The food is sealed in a container and so processed by heat, before or after sealing, as to prevent spoilage.

(b) The fruit juice ingredients referred to in paragraph (a) of this section are pineapple juice, grapefruit juice, concentrated pineapple juice, and concentrated grapefruit juice. Each fruit juice ingredient may contain finely divided insoluble fruit solids but does not contain seeds, pits, or other coarse or hard substances. Each fruit juice ingredient is an optional ingredient of this food. The adjusted weight of the combination of these fruit juice ingredients shall be not less than 50 percent of the weight of the finished food, calculated by the method specified in paragraph (c) of this section. The pineapple juice ingredient is present in an amount greater than the grapefruit juice ingredient.

(c) Determine the percent of soluble solids in such fruit juice ingredients by the method prescribed in section 29.11 of Official Methods of Analysis of the Association of Official Agricultural Chemists, Eighth Edition, page 534, under "Solids." Use this

method, notwithstanding the presence of insoluble solids. Multiply the result so found by the weight of such fruit juice ingredient and divide the product by the following standard Brix value for each such fruit ingredient.

Name of fruit:	Brix value
Pineapple juice	13.0
Grapefruit juice	9.5

The result is the adjusted weight of the fruit juice ingredient.

(d) The optional ingredients referred to in paragraph (a) of this section are:

- (1) Citric acid.
- (2) Citrus oil flavoring (orange, lemon, grapefruit).
- (3) Sodium citrate.
- (4) Ascorbic acid (vitamin C).

(e) The optional sweetening ingredients referred to in paragraph (a) of this section are: Sugar; any combination of sugar and dextrose in which the weight of the solids of the dextrose used is not more than one-half of the weight of the solids of the sugar used; any combination of sugar and corn sirup or glucose sirup in which the weight of the solids of the corn sirup or glucose sirup used is not more than one-third of the weight of the solids of the sugar used; any combination of sugar, dextrose, and corn sirup or glucose sirup in which twice the weight of the solids of the dextrose used added to three times the weight of the solids of the corn sirup or glucose sirup used is not more than the weight of the solids of the sugar used.

(f) For the purpose of this section, the terms "sugar," "dextrose," "corn sirup," and "glucose sirup" means the ingredients defined in §27.1.

(g) The name of the food is "pineapple-grapefruit juice drink."

(h) (1) When ascorbic acid (vitamin C) is added, the label shall bear the statement "..... added," or "with added", the blank being filled in with the name "ascorbic acid" or "vitamin C." When ascorbic acid is added, the label shall relate the quantity of ascorbic acid present in the product to the human requirements therefor, as prescribed in §125.3 of this chapter.

(2) All optional ingredients used in the food shall be listed in the order of their predominance.

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements specified in this section, showing the ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Dated: April 29, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

FDA Publishes Proposal on Sweet Potatoes

The FDA has published in the *Federal Register* of May 7 a petition proposing an amendment to the definition and standard of identity for canned sweet potatoes to include "halves or halved" as an additional optional form. Following is the text of the FDA notice:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Food and Drug Administration

[21 CFR Part 51]

CANNED VEGETABLES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER

SWEET POTATOES; NOTICE OF PROPOSAL TO AMEND STANDARD OF IDENTITY

Notice is given that the Princeville Canning Company, St. Francisville, Louisiana, has filed a petition which proposes that the definition and standard of identity for canned vegetables other than those specifically regulated (21 CFR 51.990) be amended, in the case of sweet potatoes, to include "halves or halved" as an additional optional form. With the amendment as proposed, paragraph (b) of §51.990 will read as follows:

§51.990 Canned vegetables other than those specifically regulated; identity; label statement of optional ingredients.

(b) The table referred to in paragraph (a) of this section is as follows:

I Name or synonym of canned vegetable	II Source	III Optional forms of vegetable ingredient
***	***	***
Sweetpotatoes.....	Tuber of the sweetpotato plant..	Whole; halves or halved; pieces; mashed.
***	***	***

Pursuant to the provisions of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended, 70 Stat. 919, 72 Stat. 948; 21 U.S.C. 341, 371) and in accordance with the authority delegated to the Commissioner of Food and Drugs by the Secretary of Health, Education, and Welfare (22 F.R. 1045, 23 F.R. 9500), all interested persons are invited to present their views in writing regarding the proposal published in this notice. Views and comments

N.C.A. Advisory Committees

On this and the following page are published the subcommittees, advisory committees, and technical advisory committees which have been appointed by the chairmen of N.C.A. committees for 1960.

These subcommittees function under the direction of and report to the standing committees. Other subcommittees and task groups may be appointed by committee chairmen from time to time for special assignments as the need arises. The subcommittees which are listed here are of a continuing nature.

Raw Products Research Committee

W. D. Tyler, Curtice Brothers Company, Rochester, N.Y., *Chairman*
Ben F. Counter, The Fort Lupton Canning Co., Fort Lupton, Colo.
Ray Floate, Michigan Fruit Cannery, Inc., Benton Harbor, Mich.
Charles E. Geise, California Packing Corporation, Rochelle, Ill.
A. F. Gilcrest, Gerber Products Company, Oakland, Calif.
W. W. Hunt, National Fruit Product Co., Inc., Winchester, Va.
Von E. Jones, Greenville Canning Co., Inc., Greenville, Ohio
Tom P. Kiely, Kurer-Empson Company, Brighton, Colo.
L. D. MacKellar, California Packing Corporation, Portland, Ore.
L. E. Mayer, Stokely-Van Camp, Inc., Indianapolis, Ind.
Willis C. Moore, H. J. Heinz Company, Tracy, Calif.
L. A. Polzak, The Larsen Company, Green Bay, Wis.
Max D. Reeder, H. J. Heinz Company, Pittsburgh, Pa.

H. K. Schultz, Stokely-Van Camp, Inc., Pullman, Wash.
Carl G. Smith, Gerber Products Company, Fremont, Mich.
F. Ridgely Todd, John H. Dulany & Son, Inc., Fruitland, Md.
E. A. Walgenbach, Mammoth Spring Canning Co., Oakfield, Wis.
Ralph H. Whitmer, Green Giant Company, Beaver Dam, Wis.
S. G. Younkin, Campbell Soup Company, Camden, N.J.
O. C. Zoebisch, Libby, McNeill & Libby, Blue Island, Ill.

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Adolph R. Asti, S & W Fine Foods, Redwood City, Calif.
Willard E. Baier, Orange Products Div., Sunkist Growers, Inc., Ontario, Calif.
James A. Baird, H. J. Heinz Company, Tracy, Calif.
R. N. Ball, Pacific Olive Co., Visalia, Calif.
C. L. Beardsley, Apple Growers Association, Hood River, Ore.
Ben F. Counter, The Fort Lupton Canning Co., Fort Lupton, Colo.
R. L. Cushing, Pineapple Research Institute of Hawaii, Honolulu, Hawaii
T. D. Dee, Utah Canning Co., Ogden, Utah
G. E. Felton, Hawaiian Pineapple Co., Ltd., Honolulu, Hawaii
B. A. Filice, Filice & Perrelli Canning Co., Richmond, Calif.
Bruno Grossi, Gerber Products Company, Oakland, Calif.
D. M. Larkin, Campbell Soup Company, Sacramento, Calif.
Sven Lassen, Van Camp Sea Food Co., Inc., Long Beach, Calif.
Taylor Leedy, Green Giant Company, Dayton, Wash.
Norman E. Liles, Tri-Valley Packing Assn., San Jose, Calif.
Maynard Mathews, Idaho Canning Co., Payette, Idaho
J. E. McConkie, California Packing Corporation, San Francisco, Calif.
B. B. McGann, United States Products Corp., Ltd., San Jose, Calif.
E. L. Mitchell, Richmond-Chase Company, San Jose, Calif.
J. T. Osborn, Wood Canning Company, Stockton, Calif.
R. K. Pedersen, Star-Kist Foods, Inc., Terminal Island, Calif.
E. I. Pitkin, Eugene Fruit Growers Assn., Eugene, Ore.
R. L. Quirk, Hawaiian Pineapple Co., Ltd., San Jose, Calif.
L. W. Richards, Bercut-Richards Packing Co., Sacramento, Calif.

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E. J. Abeling, Beech-Nut Life Savers, Inc., Canajoharie, N.Y.
R. W. Archer, Olney & Carpenter, Inc., Wolcott, N.Y.

Dated: May 2, 1960

[SEAL] J. K. KIRK,
Assistant to the Commissioner
of Food and Drugs.

L. C. Berth, The Larsen Company, Green Bay, Wis.
 B. W. Clarke, The Crosse & Blackwell Co., Baltimore, Md.
 F. J. Erickson, Michigan Fruit Canners, Inc., Benton Harbor, Mich.
 W. J. Hart, Jr., John H. Dulany & Son, Inc., Fruitland, Md.
 I. J. Hutchings, H. J. Heinz Company, Pittsburgh, Pa.
 H. R. Lacey, P. J. Ritter Company, Bridgeton, N.J.
 R. A. Miller, Campbell Soup Company, Camden, N.J.
 J. R. Oyler, Knouse Foods Cooperative, Inc., Peach Glen, Pa.
 R. A. Rice, The Gypsum Canning Co., Port Clinton, Ohio.
 H. R. Robinson, Robinson Canning Co., Inc., New Orleans, La.
 F. R. Saunders, Snow Flake Canning Co., Corinna, Maine.
 R. M. Schaffner, Libby, McNeill & Libby, Chicago, Ill.
 D. T. Sherow, Stokely-Van Camp, Inc., Indianapolis, Ind.
 G. L. Steinmetz, H. P. Cannon & Son, Inc., Bridgeville, Del.
 C. A. Stevenson, Curtice Brothers Company, Rochester, N.Y.
 L. V. Taylor, Wm. Underwood Co., Watertown, Mass.
 C. K. Wiesman, Armour & Company, Chicago, Ill.

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 Harlan G. Cheyne, Alaska Packers Association, Seattle, Wash.
 W. C. Coyne, Annette Islands Canning Co., Seattle, Wash.
 G. Erwin Hube, Pacific American Fisheries, Inc., Bellingham, Wash.
 Fred Jermann, Columbia River Packers Assn., Inc., Astoria, Ore.
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 D. W. Riester, American Can Company, Maywood, Ill.
 H. A. Smith, National Can Corporation, San Francisco, Calif.
 R. R. Smith, Crown Cork & Seal Co., Inc., Crown Can Div., Philadelphia, Pa.
 P. C. Wilbur, Food Machinery & Chemical Corp., San Jose, Calif.

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 Alex Hart, Anchor Hocking Glass Corp., Lancaster, Ohio
 J. M. Reed, National Canners Association, Washington, D.C.
 H. C. Scott, Owens-Illinois Glass Co., New York, N.Y.
 C. T. Townsend, National Canners Association, Berkeley, Calif.

Committee on Retort Equipment and Operation

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 G. R. Bee, National Canners Association, Washington, D.C.
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 E. G. Grab, Jr., The Heekin Can Co., Cincinnati, Ohio
 Lawrence Newsome, Continental Can Co., Inc., Chicago, Ill.
 D. L. Schott, Food Machinery & Chemical Corp., Hoopston, Ill.
 R. R. Smith, Crown Cork & Seal Co., Inc., Crown Can Div., Philadelphia, Pa.
 H. F. Troeger, National Can Corporation, Melrose Park, Ill.

Forthcoming Meetings

May 15-19—Institute of Food Technologists, Annual Meeting, San Francisco
 May 18-20—Canning Machinery and Supplies Association, Meeting of Board of Directors; Old Guard Society, Meeting of Steering Committee; The Forty-Niners, Meeting of Board of Directors, Washington, D. C.
 May 19-20—NATIONAL CANNERS ASSOCIATION, Spring Meeting of Board of Directors, Statler-Hilton Hotel, Washington, D. C.
 May 19-20—National Food Brokers Association, Management Conference, Washington, D. C.
 June 5-6—Michigan Canners and Freezers Association, Spring Meeting, Park Place Hotel, Traverse City
 June 12-16—National Association of Retail Grocers, Annual Convention, Dallas
 June 13-15—Maine Canners' & Freezers' Association, Annual Convention, The Colony, Kennebunkport
 June 15-18—Processed Apples Institute, 8th Annual Meeting, Greenbrier, White Sulphur Springs, W. Va.
 June 20-21—Ohio Canners and Food Processors Association, Spring Meeting, Catawba Cliffs Beach Club, Catawba Cliffs
 July 6-23—Indiana Canners Association, Technicians Schools, Purdue University, Lafayette
 July 25-Aug. 5—New York State Canners and Freezers Association, Technicians School, Experiment Station, Geneva
 Oct. 6-9—Florida Canners Association, 29th Annual Convention, Fontainebleau Hotel, Miami Beach
 Oct. 19-21—National Pickle Packers Association, Annual Meeting, Edgewater Beach Hotel, Chicago
 Nov. 9—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago
 Nov. 14-15—Wisconsin Canners Association, 56th Annual Convention, Schroeder Hotel, Milwaukee
 Nov. 20-21—Pennsylvania Canners Association, 46th Annual Convention, Yorktowne Hotel, York
 Nov. 21-23—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids
 Nov. 23-29—Ohio Canners and Food Processors Association, 53d Annual Convention, Dushler-Hilton Hotel, Columbus
 Nov. 23-Dec. 1—Vegetable Growers Association of America, Annual Convention, Schroeder Hotel, Milwaukee
 Dec. 1-2—New York State Canners and Freezers Association, 75th Annual Meeting, Statler-Hilton Hotel, Buffalo
 Dec. 5-6—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore
 Dec. 10-14—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago
 Dec. 12-14—National Conference on Water Pollution, Sheraton-Park Hotel, Washington, D. C.
 Jan. 12-13—Canners League of California, 38th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco
 Jan. 23-26—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago
 Jan. 29-Feb. 1—Canadian Food Processors Association, Annual Convention, Prince Edward Hotel, Windsor, Ont.
 March 5-7—Canners League of California, 57th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

Canned Food Samples for Contest Not All Delivered

At press time some of the depots which are assembling prize packages for the winners of the *Modern Romances* canned foods contest had reported non-arrival of some of the samples promised. The instructions to donors of samples indicated that shipments should arrive at the assigned depot during the week of April 25. It is urged that N.C.A. members who have not made the shipments they pledged check on this immediately, since deliveries to the prize winners, scheduled to begin May 15, are being held up.

The 101 prize winners have been selected on the basis of the best answers to the canned foods questionnaire. *Modern Romances* will announce the national winner in its July issue, which goes on the newsstands late in May. Names of the 100 runnersup will be published in the August issue, on sale toward the end of June. The special labels bearing the names of the prize winners will be distributed to the various depots the week of May 16.

C & TR Brochures Being Used in ICA Educational Training

The educational value of two publications issued under the N.C.A. Consumer and Trade Relations Program has been recognized by the U.S. International Cooperation Administration. The "Ink Blot Game" (developed from the C.&T.R. canned foods aptitude test) and the colored map representing the raw product source of U.S. canned foods—both created as special publications for the edification of food editors—are being used as samples of teaching techniques in courses of audio-visual training conducted by ICA.

Objectives of this training are to aid individuals in Latin American countries in their planning, production, and utilization of illustrated teaching materials. They are thus instructed in techniques of producing such materials themselves as teaching aids in their respective countries.

Mrs. Florence S. Thomason, Latin American Area Officer of the Communications Media Staff of ICA, requested samples of the "Ink Blot Game" and "A Canner's View of the United States" map as examples for use in such courses.

Larrick Interviewed on C&TR Celebrity Talk Radio Series

The self-policing achievements of the canning industry in safeguarding the purity and wholesomeness of its products were recognized by FDA Commissioner George P. Larrick, in a radio interview on the "Celebrity Talk" series, a continuous project under the N.C.A. Consumer and Trade Relations Program.

In these interviews a current celebrity makes comments about canned foods in a dialogue exchange with Maggi McNellis, radio broadcaster and columnist. The interviews are taped and circulated to nearly 300 radio stations located across the country, which contract to use them. Celebrities interviewed have been drawn from the ranks of the entertainment, sports and literature world.

With the current public interest in the wholesomeness of its food supply, it was felt that a program on this subject would be most appropriate, and Dr. Larrick consented to be interviewed May 10 at the studio in New York, under arrangements made by Dudley-Anderson-Yutzy, public relations counsel on C.&T.R. Program items.

Release of the interview will be made as part of the publicity for the third "Red Letter Day" in the canning industry sesquicentennial celebration program—June 30, the anniversary of the Pure Food Law of 1906.

Birthday Salute on Maverick

The birthday of canning with a special salute to the tin can will be the subject of two of the commercials on the network TV show "Maverick" on Sunday, May 22, it is announced by Kaiser Steel, the sponsor.

N.C.A. and the Can Manufacturers Institute supplied Kaiser with member labels to enable the firm to mail a special announcement in advance of the showing. Labels also were furnished a list of canning trade journals and secretaries of the state and regional associations.

The "Maverick" show enjoys a consistently high rating and averages some 40 million viewers. Kaiser's announcement included a listing of the 150 stations across the nation that carry this ABC network show.

Birthday on News Syndicate

The 150th birthday of canning was the subject of a special syndicated feature by Betty Reef, distributed through Women's News Service, which reaches more than a million circulation through its big-city newspaper subscription list.

Background material for the feature was prepared by the staff of the Information Division in collaboration with Dudley-Anderson-Yutzy, the public relations counsel on the N.C.A. Consumer and Trade Relations Program. Miss Reef's final version went out to the syndicate list on April 14.

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